## HOME AND SOCIETY.

CHAT OF THE SEASON.

THE CHARMING VERANDA-HOW TO CURE FEVER-BLISTERS-THE TIME TO PREPARE HOUSE. PLANTS FOR WINTER-A TENNIS

SUPPER. The veranda is at last receiving its share of decolightful indeed are the effects that may be produced by theturesque arrangements of hamasocks, awaings, divans, cushiens, rugs and plants, all of which are legitimate furniture for an open-air sitting-room. The fashion of netting in a portion of the porch as a protection against flies, mosquitoes and other annoying insects is a very excellent idea, for it also serves as a safemard for the books, writing-materials and work which may be left in this out-of-door living-room; and it nakes it also possible to have a lamp at night without | people who are passing their holiday season in the attracting a swarm of moths, June beetles and other pests. The furniture of such an out-door retreat, however, should be of such a character that it will not be ruined by rain and weather. While aiming at the picturesque, which is eminently desirable, appropriate character, for although the servants should be told to take in the more destructible articles every night the bulk of the furniture must stand the cather. It is easy to see what a charming adjunct to a country-house such an out-door room might be

"We are very apt, at times, to let our imaginations make sad cowards of us," said a young American lady whose experiences have been manifold. of think that I suffered more from abject fright than one day while riding in Rotten Row during my first season in London. I had had typhoid fever autumn before, which left me rather delicate; and the following winter my hair came out in such quantities that I finally, although very loath to do so, concluded to have it shaved and consequently was obliged to make my debut in English society and my courtesy to the Queen-in a wig! It was a very clever one, however, and I think that no one suspected that it considering it was simply the usual sequence of such a fever, and I concealed the fact of my shaved head from even my intimate friends, growing as red peony from sheer consciousness whenever the d 'wig' was even mentioned in my presence chief pleasure in those days was to ride in the park for I still felt the effects of my illness. It had so happened that somehow or other my wig had never troubled my mind when I was equipped in hat ember, when the Prince and Princess and no end of notables were in the Row-I suddenly felt that unfortunate head-covering was slipping, and it an instant I saw myself in my mind's eye riding with bald and shaven crown wildly down the crowded bridle path, the cynosure of all eyes, Royal and other touch my slipping headgear for fear of hastening the catastrophe; and, besides, my horse was somewhat skittish, and it took both of my hands to manage him. I assure you I turned fairly sick with fright, and felt ready to faint. 'I shall be disgraced forever: I shall be in the papers on both sides of the Atlantic!' I thought shudderingly; and then alond to my escort, 'I feel very ill indeed,' I gasped; 'pray call a cab. And what can you do with the horses? Mr. A., a good-natured young Englishman, assured me that he could manage; and with profuse expressions of symhailed a passing hansom at the entrance to the park and put me in it. 'Are you sure you own go alone? he asked anxiously, for I must have looked really ill.

" 'Yes' I answered impatiently, 'yes, only tell him to drive quickly.' A few minutes later I had reached the hotel, and hastening to my room, I locked the door, and with a great sigh of relief turned to the glass to examine my headgear. What was my sur-prise, relief and self-pity to find that everything was as tight and secure as possible; there was, and there Rad not been, the slightest possible danger of the dreadful mishap conjured up entirely by my hypersensitive Imagination."

Any delicate colors may be "set" by soahing the article to be washed in a basin of tepid water into which a teaspoonful of turpentine has been stirred.

A pile of cushions for the floor is a pretty summe fashion. On the veranda they are especially useful; and on the clean parquet floor of the drawing-room even dainty colors do not look out of place.

"Tight iscing," says an eminent physician, "cause indigestion, destroys comfort, encourages eruptions, excites consumption, induces fainting and makes the breath disagrecable; produces purple complexion, promotes diseases, reddens the tip of the nose and rains the figure besides laying the foundation for a number of other troubles." One would think that any one of these ailments would be enough to deter our young women from undue squeezing; but all in vain. talk in vain.

At this season of the year plants which are to be potted for house bloom should be taken up, put into pots of prepared earth and sunk to the rims in the ground again. The most essential thing to the proper growth of house-plants is properly prepared soil. Ordinary garden mould is valueless for this purpose. Unless you are an expert in the matter it is better to purchase your soil from a trustworthy gardener or florist who prepares his soil for greenhouse plants. A bushel will probably be enough for a small collection of house plants, as it is a great mistake to "overpot" your plants. Notice the size of the pots that a practical gardener uses, and you will see that they are much smaller than the average pot used by the amateur worker. Do not select old plants for potting, but vigorous young ones, which have not yet bloomed.
Of course some plants, like palms, fuchsias and others, improve with age; but as a rule the average plant, fike the geranium, is of little value after it has bloomed vigorously for a season, and it is better to depend upon new slips or even seedlings, if you have patience to wait. All this advice is to be applied to the small window-garden where only a limited number of plants can be kept over the season, and it is de

sirable to keep them in a profusion of bloom.

At the first potting of the plants, set them in the shade for a day or two, watering them profusely over the leaves and around the roots. In a few days it will be time to sink them in the ground. Do not put them in a place where they are exposed to a ong sun, but give them a western exposure, where they are shaded by a fence or wall of the house. This gives the top of the plant time to rest, while the roots have a chance to develop and fit themselves to their new surroundings. In a month's time the roots should have become firmly fixed in the earth and the plants are ready to be taken into the house as soon as cold weather arrives. Bring them in at night and set them out again in the morning at first, thus gradually accustoming them to the warmer air of the house. There are few plants that will not bear nce of sunlight. The presence of gaslight is use an oil lamp in rooms where their window gardens

Verbenas are very satisfactory nonse plants, it treated properly, and bloom very freely toward the plants is to take the runner which has rooted well at the joint and plant it in a thumb pot. Cuttings, too, planted in a sandy loam, will root quickly, and will form strong, vigorous plants for the house. As seen as the roots touch the sides of the thumb pots repot the plants, pinch off the leading shoots, and on no account, allow them to bloom until later. Seeds from the fine varieties may also be collected and started in boxes filled with soll, which is two Parts loom and two of leaf mould, with a plentiful admixture of sand. The seeding will bloom three

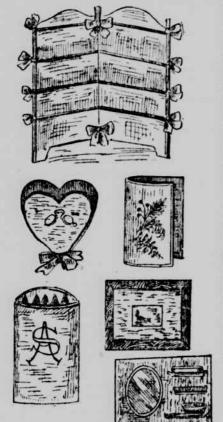
onths after planting.

of their abundant bloom, will always be popular house plants; and the other varieties, on account of the fragrance of their leaves, are also very desirable. These plants require a strong soil, and grow from outlings without any trouble. Finch off all buds and most of the shoots, until a strong, vigorous plant is formed. Heliotrope is also a satisfactory window-plant, and grows easily from cuttings. Carnations do well in the house. The best way to start these is to bring down a shoot, fix it with a cross stick to the ground, cover with earth, and whe rooted separate it from the parent plant. Lemon-verbena roots easily from slips and is delightful on account of its delicious odor. Begonias bloom well in the bouse. Roses will not stand neglect, but know how to reward loving care. The names of these possible companions of the dark and drear winter are legion, and one has only to choose the rampant wealth of the garden. There are

shoots until the roots are fully formed, and then family papers, I came across a letter written in my suppress all blooms until the plants are housed for

who does not) should remember that the end of this month is the time to start such a desirable acquisition. Choose a warm, sheltered spot, and prepare a rich, soft, sandy loam, and plant the "crowns" which have been grown out of doors—those that have been forced in greenhouses being too delicate to thrive well in ration in the adornment of the house beautiful, and the open. In the winter the bed should be is now treated with the attention it deserves. Decovered with dry leaves or fir twigs. Then possess covered with dry leaves or fir twigs. Then possess too troublesome to keep clean for practical use. A your soul in patience, for the plants require a long simple raisin-seeder, which consists of half a dozen your soul in patience, for the plants require a long test after transplanting, and it will be two or three years before they will bloom freely; but aftenward

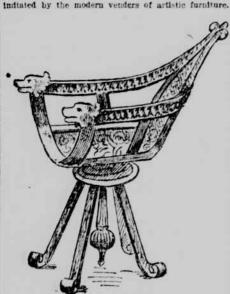
> It is pleasant to carry back some little souvenir of halevon days or as a present for those at home.



terials-out of which many a pretty and useful article may be made. Birchbark, as every one knows, may be cut and sewn, and embroidered upon to any extent, and the suggestions given concern only a few silk and sewn on to the panels, which are also bound with the silk. When finished with the peakers the panels are tied to three rustle sticks with the narrow is the next article, with an eyeglass painted on the made of the bark. Bued with silk and ornamented on the cover with an embroidered fern and bunch of berries. A cigar-holder makes a good present for a a sketch or photograph of some favorite spot is always acceptable, and somebody saw the other day a hand or with a broken frame utilized in a way that is worthy of mention. An oval for the introv cut in a heavy, square piece of cakbark and three little shelves at the sides made of bark and twigs held brush and comb and clothes-brush.

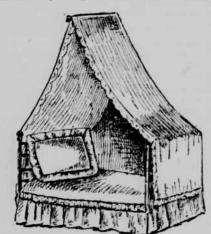
simply by partaking only of one dish at each meal. free choice), she ate as much as she desired, but there was "no variety"; that was the physician's flat and the result was a complete victory over corpulence.

Curiously shaped old chairs are esteemed great treasures, especially if they are vertiable antiques; but nearly all the old shapes have been successfully



looks. With a big, soft cushion it makes quite an France, and it looks well adapted to the "showly" high pointed headdresses.

Pure white seems, after all, the fittest de for the room of a young girl. There is nothing daintier or prettier than a little white bed with snowy draperies; and if all the fittings are made of som material that is easily laundered, and are simply plan of draping given in the sketch where the cur



to a waite bed, as it may be washed every week if desired, being simply two widths of cambric sewed together with a ruffle at the edge. The flounce around the bottom of the bed, the pillow sham and bed spread are all of the same material.

Fever-blisters when they are allowed to develop are very painful and most disfiguring; and yet they can easily be cared in the beginning by keeping a ball of saltpetre on hand and at their first appearance moistening the ball with water and rubbing it on the

The transmission of hereditary peculiarities is a very curious phenomenon. A little trick of manner or of gesture is frequently handed down through several generations. A well-known statesman who had been educated quite away from his own family had the habit, when lost in thought, of tearing off alips of paper from anything he happened to have in his hand and rolling them up into tight little rolls between his fingers; and this little trick he had in-herited from his father, who died when he was a baby. "How like your handwriting is to what they call in England "Oxford script," " said a lady to a Southern

they are to remain for the winter. Pinch back the thing is that not long ago, on looking ever some old own handwriting and signed with what was apparently my own signature but dated long before I was be I assure you it was really startling, although I realized in a moment that it was written by my greatgrandfather whose name I bear and who was, in days lang syne, an English clergyman and a 'fellow' of

> would like to have. Those which have been put in market have been too complicated and expensive and curved wires firmly attached to a handle, so arranged that when pressed upon a raisin it seeds without difficulty, is a new invention, which, if it works as it promises to work, will certainly commend itself to the housekeeper's favor. It is a troublesome thing to seed a raisin, do it how we may. The best wa to prepare raisins for seeding by hand, undoubtedly, is to pour belling water on them. Then drain it off the seeds may be separated easily from the pulp a tedious process, and usually tires out the patience good, practical raisin-seeder would indeed be a boon especially in the Christmas season, when our mine ples and fruit puddings call for great quantities of raidns, not by the cupful, but by the pound. The problem of cleaning Zante currants is another that is always full of verntion in whatever way it is solved. It siways takes time and infinite patience to remove the dust, stones and sticks with which the clever native packers load down their fruit, apparently for no other reason than to increase its weight

Suitana raisins are almost as hard to prepare as currants. Though they are seedless, they are full of stones and debris, like the currants. The best way of dealing with them is to add about a cup of flour to every pound of raisins, rub them thoroughly with this flour for at least five minutes, then put them in a coarse sleve and shake them thoroughly. By this means the little stems and refuse dirt and dust are removed with the flour, which serves to cleanse them keep them distinctly spart from one another. After this process the fruit must be plunged into abundance of cold water, taken out handful by handful, and dited Then they should be spread in pans on high gathered a couple of bunches of wheat which she shelves until they are thoroughly dry. It is a good plan to prepare at least ten pounds of currents at a time, if you make many mince ples, fruit puddings or currents and other dried or preserved fruits is in the fall, when the new supply for the year is usually orought to market. For cooking purposes the last year's raisins are fully as good if they are used up as soon as they are bought; and these should be sold at this season at considerably less than the new crop. In buying a supply of raisins for the raisins of the new crop should be purchased. In buying a supply of raisins for the winter can always be found at the shops of trustworthy grocers, or at the great fruit stores in the general markets.

these days of tennis tournaments, when tennis itsels becoming almost as much a National game as base ball. There seems no danger that any game will supplant tennis for many years. Golf requires a preer range of ground. Croquet is a more threatening rival of tennis, and its general revival this season has been a noteworthy feature of summer life and women who are fond of athletics from the tenni of physical training, except that it is played in the open air. A tennis supper in England is alway served cold. Even the meats and curries are leed, and such a repast as this after violent exercise is certainly refreshing, though the carping critic might express doubt as to its wholesomeness. As a suggestion for such a cold supper we give the following:

Fliets of Flounders, surrounded by Aspic Jelly with Mayonnaise.

Lobster Saiad.

Cold Boned Turkey.

Leed Curry.

Folied Tongne in Jelly.

Rolled Sandwiches.

Coffee Bavarian—Cream.

Peach Ice Cream. Fruit, Pastries and Cakes. The filets of flounders are comparatively easy to for the present purpose. Squeeze a little lemor juice over the pieces of boned fish, and season them dust a little caroline pepper over the pieces, sensor with a few drops of walnut catsup, if you like, and should be cut into even shapes. Practical caterers cut them into circular pieces. Have your moulds prepared lish, adding a little asple to keep it in place. Finish the mould with a layer of asple jelly. When the moulds are fine turn them out on low platters, and surround them by thick borders of lobster salad, dressed in mayonnaise. It is far better to have several small moulds than one large

one at such a supper.
"Iced curry" is a dish which comes from England. and is really excellent. Have on hand a pound of colechen, cut in dice. Mix with it one quarter the amount, each, of cold ham and veal sweet-breads Season this diced meat lightly with sait and pepper adding a mere dash of Cayenne. Prepare a half-pint of mayonnaise sauce. Add to it a tenspoonful of the best English carry powder, and toss the diced meat with it. Fill little paper cases with the dressed chicken, and arrange them around a small pyramic of cold bolled rice. Press the hard-bolled volk of an egg through a steve to decorate the rice, and mentsh the dish with pieces of lemon and a few red served in paper cases, if more convenient. An essential of the success of this dish, is that the diced ment and rice be kept on the ice and be

All the other dishes in this menn are probably peach tee-cream, if sliced peaches are used, do not before it is served. Otherwise they will be frozen into hard little bits, which are unpalatable as food, and as devoid of the natural flavor as any fruit must be when subject to the process of freezing. f you wish a rough ice, make a grantte or sorbet

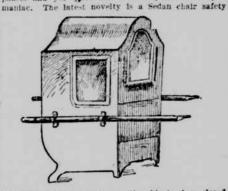
sides of the kind known as a "winged chair," is especially desirable for an invalid's room, as it supports the head and is a protection on all sides against the insidious draughts. A simple table, just the height of the bed, two legs of which may be folded up, so that it may rest across the lap of the invalid, is sometimes convenient to serve meals take away the old ones; and to change the pictures o as to give the room, which has become mo

the preparing of holiday presents by degrees before the rush of the season is upon us. Dainty gifts may be easily got ready at one's lessure during the long cool days which come in the latter part of the ummer vacation. Before the shops are crowded with the fashionable gifts for holiday-time, many tasteful and dainty things new still be found, and if less bizarre in their style than those chosen by the shop, keeper especially to attract the purchasers of holiday of nerve and strength to withstand the pressure of a crowd, to join in the holiday rabble which fills our shops to overflowing during the last part of December. All Christmas shopping should certainly be atas early as this, and the buyer can gain no possible ne prepared before this time and hid away in lavenknow the pleasure of giving them. As a rule Ameri in nerve to allow themselves to join the shopping crowds of the holiday season. There are always people enough who join these crowds with no other

candle shades are of pale pink lisse and wax candles of the same hue in low silver candlesticks furnish the

in the centre is filled with the same flowers. The arrangement is simple and it does not give that and floating ribbons are apt to do. color, moreover, is more in harmony with food or preferable to either color, if it is chosen in the proper shade. The pole, brilliant yellow of the primrose is always effective, while the heavier orange tints are apt to be course and glaring when used in masses. It requires an artist to select this color for decoration, as there are so many shades that are offensive to the eye, though there is no color more effective when the proper tint is obtained.

Miniature Sedan chairs have been very popular of what stale, and therefore unfit for this purpose late as cabinets for curios, valuable little articles. When the vegetables are gathered fresh from the being hung on the padded satin sides and laid on the dew of country fields and are canned in a clean kitchen, seat, and all being plainly visible through the te safe from any chance klepto- care is used.



with its ebony sides, plate glass windows and silver trimmings, with pen and pencil for the bearing poles. It shows, when open, a large, comfortable looking ink-

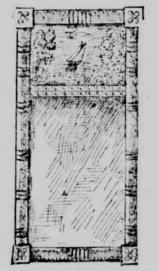
A young lady who is never without resources found that she had urgent need of a new hat for a garden party at a seashore resort, and quite undis-



brown velvet ribbon. Brown velvet strings and loops of brown velvet ribbon at the back completed a hat that was both stylish and becoming and which, under

to a good housekeeper than a poorly-made house brush of hair. A good brush of this kind will last years for sweeping, if it is taken proper care of, but not glued like in the cheap brushes, and it does not dust and soot from every nook and cranny. and it costs but thirty or forty cents. It is also use ful to dust out ovens which should be brushed free

framing mirrors in the old-fashloned turned frames, dhe the one in the shetch, and painting on the upper panel a well-executed landscape or flower subject. Ints method of treatment has proved to be very suc-



cessful, and the mirrors, framed and decorated it this marner, have found a ready sale. A suggestion for such a treatment would be renaissance flower and fruit panel for the upper portion of the glass, and the A sombre richness of effect might be ob

the work of August, when Lima beans, corn and tomatoes are put up for the winter season. While the paratively easy matter, it is a difficult affair to can so far as to assert that this cannot be done, in the family, in the case of peas, Lima beans and corn which are usually cooked in large canneries in super heated steam chests to prepare them for canning. Bu what is accomplished in this more rapid manner in the regular canneries may be done at home by a continuous

Pack them as close as you can, pressing them down and filling each far to the top. Then put on the tops but do not put on the rubbers. Arrange the cans in a or kitchen towels between them to prevent them have said to introduce ago, but they are too striking to be have single to the neck of the cans, put the cover on the boller, and bring the water to the boiling point. Let it boil

There promises to be little change in the cut and the cover of the cans, but they are too striking to be made now without accessories to soften their effect.

There promises to be little change in the cut and the cover of covers this season. The ball aking with for three hours, continuously, adding more botting water when it bolls down, and keeping the cover tightly on, except when adding more water. the contents of the cans have been cooked in this way for the time specified remove them one by one. Put on the rubbers, screw down the tops as light as you can, and when they are cold scrow the tops down Wrap each in paper and keep them in a cold

table to prepare, but for some reason or other, if it is put up with tomatoes, the acid of the tomatoes seems shoulder seam is growing perceptibly longer with to assist in preserving it. Mix the corn and tomatoes about half and half. Stew them together for three quarters of an hour and all the cans. Season them with salt and pepper as you would if the vegetables iroduce, and are always made gradually, being usually were to be served on the table. This mixture makes a large tribular of the evening dress, where more very agreeable dish.

The use of striped and

Ohra and tomatoes are also stewed in the same way figured goods on the promenade, to relieve the severity before they are canned. It seems to us, however, that it is limpler and easier to cook all vegetables in the can. In such a case, but them in the can raw and proceed in the way you do in canning corn, but cook them only three-quarters of an hour instead of three hours. Lima beans require to be cooked three hours

Considerable trouble is experienced in canning asparagus, a vegetable which requires to be cooked a long time. A great many canners prefer to return the cans to the boiling water after the rubbers are put on and the vent is alosed, and cook such vegetables

as are troublesome to keep about an hour longer. The writer has had perfect success in cooking vegemillinery look to the table which silk scarfs tables for canning without this last process, but would certainly advise it if there is any trouble in keeping. A frequent cause of vegetables spoiling after they have been put in the can arises from the fact that they were not perfectly fresh when they were put in the can. Decomposition, though in so inciplent a form as not to be noticed, had already begun, and it continued after the process of canning. Too much stress cannot be laid upon the fact that vegetables for successful canning must positively be fresh-picked. It is perfect waste of time to can such vegetables as corn or Lima beans when they are purchased at the city markets, when, in the necessity of the case, they must be some

there need be no fear of their spotling if ordinary

Green corn is distinctively an American vegetable, with Lima beans, or when it is boiled upon the cob. Yet there are many other excellent ways of cooking this vegetable, which are equally delicious and not so familiar. It is not generally known that green corn makes a delicious soup either by itself or with

couraged by the meagreness of the supplies in the vil-lage "store," she ripped up an old hat, covered it with yellow shirred crepe, and from a neighboring field she soup two minutes after the yolks of the eggs are

an hour, then add a tablespoonful of hour. Strain the soup through a purce sieve, so that every portion except the seeds and escending will puss through. Return the strained tomato purce to the stove. Add a liberal tenum of scraped corn. Let the soup boll for five minutes after the corn is added.

"THE FASHIONS.

SOME AUTUMN CHANGES.

AMERICAN DRESS GOODS—A LONGER SHOULDER SEAM—THE NEW COLORS.

The most noteworthy feature of the season's importations of woollen goods is, to set forth a paradox, the lack of importations. The progress made in this country in the manufacture of fine wollen dress goods since the passage of the McKinley nairff bill has been such as to astonish the most sunguine believes in the ultimate success of American design only in fine, trustworthy goods, are now reging only in fine, trustworthy goods, are now reging collection of the reason importations as they formerly did they present merely samples of goods that may be ordered from abroad by the plece in case their cuttomers desire it. But the pleces of imported goods which formerly crowded the conniers of the wholesale houses are still shown, but they good as recompletely superseded in some of the largest made most exclusive houses by American goods. And these goods, the dealers assart, are equal in design and color and superior in quality to the European goods, which were sold two years ago days of early autumn. Dashes of wool in raised boutton effect are scattered or patterned on a sort first light in weight, designed for the first cool days of early autumn. Dashes of wool in raised boutton effect are scattered or patterned on a sort first light in weight, designed for the first cool days of early autumn. Dashes of wool in raised boutton effect are scattered or patterned on a sort first blook and the serve of the part of the first process of the process of the

bouton effect are scattered or patterned on a soft foule background. For cooler days there are abun-dance of rough cheviots, shot with bourette figures n Oriental effects. There are fine cheviots, striped are many rep woolfens and inexpensive Bedford cords which retain their popularity; while the plisse and season are virtually out of are many pretty figured goods on a ribbed or rep-surface, strewn with graceful crescents in a shade darker than the ground of the goods. There are

Russian colors and the gravish reseda shade, which are far more refined colors in dress than the former. bronze green and sage green also promise to be popular. A few purples are still shown for winter. ese consist chiefly of rich shades of royal purple, this season called "abbess," and the Alixier purple, a lighter shade of the same color.

There are many neutral colors like castor, llama

gray and noisette, a tea-rose color. The new shade of dress goods in gray is called this season Ural, in recognition of the popularity of all Russian fashions. A blackish-brown shade is called "Egypt." In honor of the World's Fair, the new red is called by the French color makers "Chicago." It is a deep rich color, shading from cardinal, but almost as dark as seal brown. In lighter goods shades of yellow and of red will both continue in vogue because they are becoming. It is too early yet to predict anything definitely as to the light shades.

dresses, and this will relieve the severe plain-ness of the skirt. The sleeve will remain large ness of the skirt. The sleeve will remain large at the top, but it will fit the forcarm, while the each season, and it is expected that evening dresses will again show the sloping shoulder seam. toolish, because unbecoming, changes are hard to in-

The heavy Venetian laces and slik gulpures, intro duced last spring, will continue to be popular, and a season of fine laces is predicted for the coming winter.

Thanks are due to Mesers. Lord & Taylor, James

A Satisfactory Patient.—Family Doctor—Well, my little man, and how are you this morning? Young Hopeful—Oh, nursey says I'm ever so much normalier te-day!—Canton funct.

## WILLIAM CORY.

A MAN OF GENIUS. YET ONE WHO HAS HARDLY LEFT A NAME From The Bookman.

William Cory, or to give him the earlies name by which he is better lonewn, William Johnson, was born nearly seventy years ago of an old Devonshire stock. From his father, formerly in the Navy, he inherited a fervid patriotism, which held England to be the noblest and most generous of nursing mothers.

He was educated as a King's scholar at Et and went on in due course to King's College, Cambridge. At that time Kingsmen were debarred by statute from entering for the Tripos examinations. William Johnson, probably the best man of his year, was awarded the Chancellor's of his year, was awarded the Chancellor's means for an English poem in 1843, the Camden medal for a Latin hexameter poem and the Craven Scholarship in 1844, became reliow of King's, and shortly afterward went back to Eton as a master. Though pre-eminent as a scholar and composer in Greek and Latin, he was also an accurate and philosophical student in history and moral science. Indeed, he was examiner at Cambridge for the moral science Tripos in 1852 and 1853, and was offered, we believe privately, the professor-

makes a delicious soup either by itself or with tomatoes.

Cut one pint of corn from the cob. Do not cut the kernel entire from the cob, but with a very sharp knife cut the outer edge of each kernel off. Then kernel and leaves very little of the hull. Corn scraped from the cob in this way is much better than when it is cut in entire kernels from the cob. This is also the best way to prepare corn for succotash. To make the soup, put the pint of corn thus scraped in a double boiler with a quart of milk, and cook it for ten minutes; then take two even tablespoonful of a half cup of milk to this mixture, and then a cup of the soup in the double boiler. When the mixture boils up, stir it well and add it to the soup in the double boiler. Cook it about five minutes longer in the double boiler. Cook it about five minutes longer in the double boiler, stirring it all the time. At the end of this time add the yolks of two eggs, beating them into a little of the boiling mixture first. Stir the minute of the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovered to the souling mixture first. Stir the will be discovere

the double boller, stirring it all the time. At the end of this time add the yolks of two eggs, beating them into a fittle of the botting mixture first. Stir the soup two minutes after the yolks of the eggs are added. Then serve it at once.

This soup is very nice served with little squares of white bread from which the moisture has been thoroughly dried.

To make a soup of corn and tomatoes, scald one quart of tomatoes. Add a quart of stock, a slice of carrot, a small onlon, a bay leaf, a sprig of thyme, one clove, six peppercorns, and if convenient a teasponful of minced ham. Let this all cook slowly for half an hour, then add a tablespoonful of butter melted and mixed with two tablespoonful of butter melted and mixed with pleasure by readers totally without technical interest in the subject.

He contributed a few pages—the character of the contributed a few pages—the character of the mixed with pleasure by a many than the contributed and the contributed and suggestiveness might be read with pleasure by readers totally without technical interest in the subject.

He contributed a few pages—the claracter of the contributed a few pages—the character of the contributed and the contributed and the contributed and the contributed

He would watch the school cricket matches through spectacles and eye-glasses the spectacles themselves so strong that no one else could stand them), with the added aid of a binocular glass. For the games themselves, though no athlete, he was an enthusiast, connected as they are so closely with the spirit and henor of the school. "I cheer the games I cannot play," he wrote in "Ionica": and again after a defeat in a gallanty contested match at Lord's, in an exquisite little poem, never published, but well known to his contemporaries, he wrote—

"I'd rather have the lads that lost.

"I'd rather have the lads that lost, so they be lads like ours." How to be patriotic without being insular, how to be political without being local, was a constant fre-eccupation. He was fond of quoting the law of Solon, which punished with confiscation of the second to be a solon, which punished with confiscation of the second to be a solon to darker than the ground of the goods. There are figured cloths in neutral grays and browns and in blues, and above all in the new reseda-green shades which promise to be the leading colors this winter.

The fancy for silk mixtures and silk figured goods continues. Many of the pretty, rough woollens are figured with the silk lines in intersecting patterns, and yet others are shot with silk in waving patterns, and yet others are figured with little dots or the larger coin spots in silk. These figures are shown either in mixed cashmere colors on a neutral back ground. There are many bengalines, figured with little squares in the self color, with dashes of red added to them. There are also many light stripes, or pinhead dots in silk or a combination of both. These goods will undombtedly be used in combination with wool. For children's dresses there are bengalines, with gay silk stripes, in three or four dull tapestry colors.

The most noteworthy shade on the general sample books is green. This does not resemble the yellow, myrite or emerald greens, which have been more or less popular for two or three seasons, but the blutsh flussian colors and the grayish reseda shade, which are done of the good peering through his glasses at the great fluxs, which have been more of three seasons, but the blush grayish reseda shade, which as in dress than the former, green also promise to be a re still shown for winter, rich shades of royal purple, ess.," and the Alixier purple, ess.," and the Alixier purple, same color.

It is a called this season Urai, popularity of all Russian own shade is called this season Urai, popularity of all Russian own shade is called "Egypt." sear, the new red is called makers "Chicago." It is a groun cardinal, but almost in lighter goods shades of both continue in vogue be.

In 1871 he left Eton, changing his name to the constant of the postion in their commanders. His pupils will not forget the face with which he would look out into the street, when the "stately music of the Guards" was going past: "Brate, the Ritish Army!" he would say. But he was mo mere Jingo sentimentalist. It was as certain that Cory would take the commonplace view. And yet he was saved from being parawas any one so indomitable in an argument. He had the facts at his fingers' ends, and withal all the downrightness and the humor of his great fluxes.

fire. In 1871 he left Eton, changing his name to yellow and of red will both continue in vogue because they are becoming. It is too early yet to predict anything definitely as to the light shades. Pale sage and possibly pale blues promise to take a fresh lease of favor. The manufacturers are trying to introduce the neutral shades of blue, so popular many years ago, but they are too striking to be used now without accessories to soften their effect.

There promises to be little change in the cut and make of gowns this season. The bell skirt, with its simple border of trimming at the bottom, still holds its place in the general favor. A full ruche of trimming or several bands of velvet is preferred for autumn to the group of ruffles which has been used on summer dresses. The use of a panel of trimming or rich material, as often on the right as on the left side, is to be a feature of the autumn

## WOMAN'S WORK IN FINLAND.

From The London Daily News.